

Whole Grain Rolls

Makes: 405 servings

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Ingredients	Weight	Measure
Water, Municipal		12 qt
Oil, veg, type b-commodity		2 qt
Wheat flour, whole-grain	18 lb	
Wheat FLR, White, all-purpose, ENR, Bleached	18 lb	
Oats		3 qt
Sugars, granulated		3 cups
Salt, table		1 cup
Milk, dry, nonfat, reg, WO/Vit A		3 cups
Leavening agents, Yeast, Baker's, Active Dry		1 cup

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	208	
Total Fat	5.23 g	
Protein	6.13 g	
Carbohydrates	35.2 g	
Dietary Fiber	3.59 g	
Saturated Fat	0.76 g	
Sodium	287 mg	

Directions

1. Preheat oven to 350F.
2. Use dough hook. In a mixer bowl combine warm water (110F) and oil and 8 lbs of white and wheat flour. Beat well
3. In a separate bowl, mix together 1 lb. white flour and 1 lb wheat flour with oats, sugar, salt, dry milk, and yeast. Add to mixer.
4. Add remaining flour alternating between each kind.
5. Beat until well mixed.
6. Place dough in greased pans and allow to rise.

7. Portion onto sprayed paperlined sheet pans 6x9. Makes approximately 7.5 pans.

8. Bake at 350F for 10 minutes, turn and rotate pans. Bake an additional 10 minutes or until the internal temperature reaches 193F.